



MARCHESI GONDI - TENUTA BOSSI
Pontassieve (FI) Italia

Via dello stracchino, 32 – 50065 Pontassieve (FI),
Tel. +39 055 83...
Fax. +39 05583...

tenutabossi@gondi.com - www.tenutabossi.com

PIAN DEI SORBI 2020



Indication Riserva Chianti Rufina DOCG

First year of bottling 1995

History Until the 1995, at Tenuta Bossi there was a Chianti wine and a reserve more structured. It was necessary to have a reserve that was fresher and easier to drink.

Area of production The Villa Bossi Estate at an altitude of about 400 meters above the sea level, in the vineyard of Sottomonte and Camerata. On the hill, with south exposure, there are 9.2 hectares of Sangiovese and 0.8 hectares of Colorino.

Type of trading Spurred cordon.

Terroir The ground is composed by Galestro (typical Tuscan hard stone) and clay soils with calcareous sediments.

Grapes Sangiovese 80% - Colorino 20%

Harvest and vintage report The 2020 season was characterized by a rainy autumn, followed by a Winter and a Spring with quite warm temperatures. The summer was dry and hot. The harvest was therefore a bit early but the grapes arrived perfectly ripe and healthy. The grapes were harvested manually, in the second week of September.

Fermentation and wine making The fermentation takes place in vats, at a temperature of 20 ° C, controlled by a refrigeration machine. This is followed by malolactic fermentation in oak barrels.

Aging 24 months in oak Slavonian barrel of 25 hl and aged in bottle for about 6 months.

Bottle formats 0,75lt

Potential aging 8 - 12 years depending on the vintage.

Tasting notes Pian Dei Sorbi 2020 is a full ruby red with light pink reverberations. The nose is of great personality while maintaining a fruity fragrance of ripe fruit, strawberry and cherry that then opens in a spicy sweet vanilla, to close with nuances that resemble leather, sweet blond tobacco. The entry in the mouth is soft and elegant with a low tannic and a freshness of support, the finish is highlighted sapid, maintaining a tasty note of red in particular of cherry and a clear aromatic harmony with sweet blond tobacco.

Alcohol level 13,0%

Service temperature and glass The recommended serving temperature is between 16-18 ° C. The glass to be used for this wine is the Chianti glass.

Food pairing Roasted and grilled meats of beef and veal.

